



## the garden room

restaurant and bar

2 COURSES ..... 35\*

3 COURSES ..... 42\*

*\*A valid day ticket, annual pass or short breaks booking is required to access the reserve.*

### STARTERS

#### BUTTERNUT SQUASH SOUP

Served with sage and coconut yoghurt and grilled focaccia  
*Vegan option available, please ask your server*

#### SALMON GRAVLAX

Dill-cured salmon and smoked salmon served with beetroot and apple chutney

#### HERITAGE BEETROOTS

Served with feta cheese and walnut dressing



#### WILD BOAR AND PLUM PÂTÉ

Served with chutney and sourdough

#### WINES OF THE SEASON

##### GUSBOURNE BRUT RESERVE 2018

125ml 12 | 750ml 65

*A mix of cherry and strawberry, which develops into fresh pastry notes with a touch of cinnamon and spice.*

##### ANDELUNA 'RAICES', MALBEC 2024

175ml 10 | 250ml 15  
750ml | 45

*An aromatic bouquet of ripe plum, blueberry, blackberry and violet, a palate of vibrant fruit flavours.*

#### SIRLOIN OF BEEF

Served with roast potatoes, seasonal vegetables, gravy and yorkshire pudding

#### ROAST CHICKEN BREAST

With pork and chestnut stuffing, roast potatoes, seasonal vegetables, gravy and yorkshire pudding

#### ROAST PORK LOIN

Served with apple sauce, roast potatoes, seasonal vegetables, gravy and yorkshire pudding

#### BUTTERNUT SQUASH AND NUT ROAST

Butternut squash, nut, red pepper and courgette bake, served with roast potatoes, seasonal vegetables and gravy

#### BEEF BURGER

Served with smoked applewood cheese, mustard mayonnaise, streaky bacon, beer onions, in a brioche bun and fries

#### SWEET POTATO AND CHICKPEA BURGER

Served with slow roasted plum tomato, portobello mushroom and chilli jam with fries

#### SALMON FILLET

With harissa spiced cous cous, flaked almonds and tenderstem broccoli

#### SIGNATURE COCKTAIL WHITE RUM MOJITO | 14

*White rum, lime juice, gomme, soda and mint leaves.*



### SIDES

#### BRAISED RED CABBAGE ..... 4

#### ROAST POTATOES ..... 5

#### HISPI CABBAGE ..... 5

Grilled hispi cabbage with gremolata dressing



*The beautifully restored Garden Room was originally the mansion's stable yard.*

### DESSERTS

#### CHOCOLATE BROWNIE

Served with caramel sauce and honeycomb ice cream

#### STICKY TOFFEE PUDDING

With salted caramel sauce and clotted cream ice cream

#### RASPBERRY AND GIN CHEESECAKE

With raspberry coulis and vanilla ice cream

#### ICE CREAM AND SORBET SELECTION (3 scoops)

Ice cream: *Vanilla, Chocolate, Strawberry, Clotted cream, Cherry ripple*   
*Vanilla, Honeycomb* 

Sorbet: *Mango, Lemon, Raspberry* 



All our produce is sustainably sourced and local where possible. Please let us know if you have any allergies or special dietary requirements.

A discretionary charge of 10% will automatically be added to your bill. All prices are in pounds sterling and are inclusive of VAT charged at the prevailing rate.

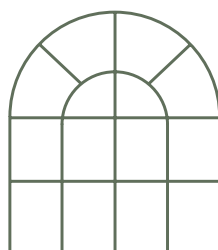
#### DIETARIES

 GLUTEN FREE

 VEGETARIAN

 VEGAN





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